

Cost-Effective Emulsion Sparkling Citrus Drink



IDEA	SOLUTION
Enhance the visual appeal of an on-trend cloudy beverage.	A cost-effective emulsion to add to a refreshing citrus drink.

N-CREAMER® 2111 starch can help save time and increase production capacity by dispersing in water four times faster than other emulsifying starches. It demonstrates excellent emulsion stability over shelf life in a range of applications.

Beverage Emulsion Recipe

Ingredients	% as is
Water	82.55
Florida orange oil	6.25
N-CREAMER® 2111 starch	5.00
Ester gum	5.75
Citric acid	0.3
Sodium benzoate	0.15
Total	100.00

Orange and Grapefruit Sparkling Drink (Base)

Ingredients	% as is
Water	84.00
Sugar	9.00
Orange juice concentrate	3.20
Grapefruit juice concentrate	2.30
Lemon juice concentrate	1.50
Total	100.00

Orange and Grapefruit Sparkling Drink (Final)

Ingredients	% as is
Drink base	99.9
Beverage emulsion	0.1
Total	100.00

Preparation

1. Weigh and mix all ingredients except liquid beverage emulsion into blending tank under low shear until mixed homogeneously for three minutes.
2. Add emulsion to base and mix with low shear for one minute.
3. Pour drink into bottles and apply a medium level of carbonisation (about 1g/CO₂) and bottle pasteurisation (200-500 pasteurisation units (PU) (z=7°C)) before refrigerating.

Nutritional Information

Nutrients per 100g

ENERGY (kj / kcal)	196 / 46
FAT (g)	0.0
of which SATURATES (g)	0.0
CARBOHYDRATE (g)	11.3
of which SUGARS (g)	11.3
of which STARCH (g)	0
DIETARY FIBRE (g)	0
PROTEIN (g)	0.1
SALT (g)	0.0 [2mg]

Allergen Information

N-CREAMER® 2111 contains Sulphur Dioxide (SO₂), at a typical concentration of <10 ppm.

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